Applesauce-Spice Cookies

1 3/4 cup cake flour / 1 tsp. cinnamon
½ tsp. salt / ½ tsp. cloves / ½ tsp nutmeg
3/4 tsp. baking soda / ½ cup margarine
1 packet art. sweetener / 1 egg or substitute
1 1/3 cup dietetic applesauce
1 cup all-bran cereal

Preheat oven to 375 degrees. Sift together flour, salt, cinnamon, nutmeg, cloves and

baking soda. Mix margarine, art. sweetener and egg until light and fluffy. Add flour and dry ingredients and applesauce to the creamed mixture. Fold all-bran. Drop onto greased cookie sheet. Bake 20 minutes or less. Bake until lightly brown. Makes 4 dozen.